



CLARK COUNTY PUBLIC HEALTH FOOD SAFETY PROGRAM 2021 FEE SCHEDULE

The definitions and fees listed below are for general informational purposes only.
Please consult Clark County Public Health (CCPH) with the specifics of your operation.

FOOD PLAN REVIEW	
One time only fee paid before opening a food establishment. The Food Plan Review fee varies, depending on the type of food establishment. In addition to a Food Plan Review fee, an Annual Permit Fee is required	
New Construction	\$ 990
New building or existing building that has not previously prepared and/or sold food.	
Remodel/Modifications/Change of Ownership	
Existing and currently operating food establishment to undergo structural or equipment changes; previously operating establishment that is reopening; significant changes in approved menu, food preparation steps, or complexity level; ownership changes that result in ownership not associated with the original plan review. Plan Review fee is based on complexity level.	
Level 1	\$ 949
Level 2	\$ 1,119
Level 3	\$1,213
Mobile Units, Multiple Event	
Food booth that occurs only in conjunction with scheduled events such as farmers markets or community festivals, caterers, mobile unit food establishments. Annual Commissary Agreement with a permitted kitchen is required. Permitted kitchen must be used for all food and equipment storage, ware washing, and water supply.	
Sampling Only	\$ 362
Full Operation & Sales	\$ 592
Variance Review	\$ 148
Documentation and approval required for any process, facility, and/or equipment that does not meet food code requirements.	
HACCP Review	\$ 1,196
Documentation and approval required prior to a permit holder using any Specialized Process identified in WAC 246-215-03445 and -03535, such as adding components or food additives to render a product shelf stable; curing, smoking, or drying certain foods; and reduced oxygen packaging.	


COMPLEXITY LEVEL	
Depending on the complexity of the menu, different food establishments have varying Annual Permit Fees and inspection frequency.	
Exempt from Permit	
Pre-packaged non-potentially hazardous foods. Notification to CCPH and compliance with food safety regulation is still required, including hand washing station and use of barriers when handling food. Pre-packaged candy/nuts, soda, and foods, such as cotton candy, popcorn, and candy apples may be prepared and sold without a permit. Complete list available on our website.	
Level 1	1 inspection/year
Pre-packaged foods; limited preparation required; very limited heating and hot holding. Grocery carrying pre-packaged products such as dairy, eggs, blended drinks, pre-packaged sandwiches made in an approved facility; espresso stand serving pre-packaged items made in an approved facility; ice cream/yogurt; beverage only or tasting rooms; most baked goods* such as cakes, donuts, and breads; meat markets. *Foods such as quiche, custard, and pumpkin pies are level 2 or 3 complexity items requiring a level 2 or 3 operation permit.	
Level 2	2 inspections/year
Limited menu. Proteins must be purchased fully cooked; cooling not permitted; hot held leftovers must be discarded daily. Pre-cooked hamburgers and proteins. Preparation of foods such as salad, sandwiches, and pizza.	
Level 3	3 inspections/year
Complex menu. Handling of raw proteins; preparation steps may include cooking, cooling, and/or reheating. Full-service establishment such as bars, grills, and restaurants; menu items such as lasagna, premade sauce, refried beans, soup, fried rice, roasts, meat loaf, tamales, baked goods containing custard; preparation of raw proteins.	



ESTABLISHMENT TYPES, DESCRIPTIONS, & FEE

Food establishments may have varying permit levels depending on type and complexity. Annual Fee amounts are listed.

Food Establishment Annual Permit		
Food establishments within a permanent structure with all code identified facility requirements. Permitted establishment may cater private events within approved complexity level. Fees based on complexity and annual gross revenue of the business within the previous calendar year.		
Level 1	\$0-\$500K	\$ 450
	\$501K-\$1M	\$ 535
	\$1M+	\$ 615
Level 2	\$0-\$500K	\$ 980
	\$501K-\$1M	\$ 1,175
	\$1M+	\$ 1,290
Level 3	\$0-\$500K	\$ 1,785
	\$501K-\$1M	\$ 2,075
	\$1M+	\$ 2,230
HACCP Permit (Add-on)		\$ 789
Bed & Breakfast		\$329
Private home or inn offering 8 or less lodging units on a temporary basis to travelers. Offers only breakfast. Foods must be prepared for immediate service, cold holding, or hot holding only. No cooling. Leftovers must be discarded daily.		
Caterer		\$ 789
A person contracted to prepare food in an approved food establishment for final cooking or service at another location, for a private event. Personal chef where equipment and/or food isn't stored at the client's home. Food service at a public event requires an additional permit. Annual Commissary Agreement with a permitted kitchen is required. Permitted kitchen must be used for all food, equipment storage, ware washing, and water supply.		
Grocery		
Establish offering range of groceries including produce, dairy, and/or other packaged foods with cold holding requirements. Permits for additional departments / operations may be added to the base grocery permit. Permit level for additional departments / operations is determined by the food processes and complexity level.		
Base Permit		\$ 236
Add Level 1		\$ 131
Add Level 2		\$ 789
Add Level 3		\$ 1,380

Mobile Unit	
Readily moveable, self-contained food establishment. Adequate hot & cold holding equipment, permanent hand washing stations, potable water, and wastewater storage required. Annual Commissary Agreement with a permitted kitchen is required. Permitted kitchen must be used for all food and equipment storage, ware washing, and water supply. Washington State Labor & Industries approval must be obtained prior to operating.	
Level 1	\$ 263
Level 2	\$ 657
Level 3	\$ 1,816
Multiple Event	
Food service occurs only in conjunction with scheduled events (farmer's market, community festivals, etc.). Limited menu. Preparation of menu items must be done only in a CCPH permitted kitchen or on-site. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling at events is not allowed. Leftovers must be discarded daily. May cater events only with menu items that are review and approved by CCPH. Annual commissary Agreement with a permitted kitchen is required. Permitted kitchen must be used for all food and equipment storage, ware washing, and water supply.	
Level 1	\$ 296
Level 2	\$ 723
Level 3	\$ 1,479
Samples Only	\$ 329
Sampling Only permit applies to level 2/3 complexity level that are only offering free samples.	
<div><p>CLARK COUNTY WASHINGTON PUBLIC HEALTH 1601 E Fourth Plain Blvd. Vancouver, WA 98661 564.397.8428</p></div>	
Hours	
Monday, Tuesday, Thursday, Friday	8am to 4pm
Wednesday	9am to 4pm

Temporary Event	
Food service occurs only in conjunction with a scheduled event (fairs, community festivals, etc.) with fixed menu. Preparation of menu items must be done only in an approved kitchen or on-site. The approved kitchen must be used for all food and equipment storage,ware washing, and water supply. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling not allowed. Leftovers must be discarded daily.	
1-3 Consecutive Days (Level 1)	\$ 125
1-3 Consecutive Days (Level 2/3)	\$ 225
4-21 Consecutive Days	\$ 400
Late Fee <i>(if no application within 14 days of event)</i>	\$ 75
Public Kitchen and Seasonal	\$ 329
Kitchens, which do not already have a permit, where food is stored, prepared, portioned, or packaged for service to the public. Kitchens permitted as a Public Kitchen/Seasonal may offer their facility as a commissary (permitted kitchen) continually throughout the year, with approval by CCPH. Following are examples of food services that may qualify for a Public Kitchen/Seasonal permit: 1. Non-profit organizations (examples: church or grange) offering food service to the public on an intermittent frequency; or 2. An establishment, in a fixed location, operating only on a seasonal basis (6 or fewer consecutive months a year). Examples: concession stands, chef demo booths, holiday mall vendors; or Kitchen offering only cooking classes	
Other Fees	
Mandatory Follow-up Inspection	\$ 620
Required if a routine inspection results in 35 or more red critical points or the same red critical violation was observed out of compliance during three consecutive inspections.	
Food Probation Inspection	\$ 1,860
Repeat critical violation(s) observed during the mandatory follow-up inspection results in Food Probation Inspections	
Additional Services (per hour)	\$ 142.15
Food Handler Card	\$ 10
Operating without a valid permit	\$ 375
Issued when food is being served without a valid permit issued by Clark County Public Health	



For other formats, contact
the Clark County ADA Office

Voice 564.397.2322
Fax 360.397.6165

Relay 711 or 800.833.6388
Email ADA@clark.wa.gov